

Patio Menu

Shrimp Cocktail

5 jumbo prawns, cocktail sauce, lettuce, lemon **18**

Oyster Shooters

XSM shucked oysters, cocktail sauce, lemon

25 half dozen 50 dozen

Fried Calamari

sriracha aioli, pickled onion, za'atar **19**

Hummus & Pita

housemade hummus, pita bread, pickled veggies **12**

Buffalo Cauliflower Nuggets

frank's red hot, feta, celery **17**

Summer Corn

corn on the cob, spicy aioli, cotija, cilantro, lime **10**

FRITES

Regular Fries **8**

Garlic Fries **11**

Truffle Fries **11**

Sweet Potato Fries **11**

Grilled Steak Salad

flank steak, petite lettuces, pickled onion, blue cheese, hazelnut, balsamic vinaigrette **24**

Pacific Rim Tofu Wrap

fried tofu, mae ploy, housemade cashew "mayo" chili crunch, romaine, herb wrap **14**

Fish and Chips

battered cod, coleslaw, lemon, fries

1 piece **14** / 2 piece **18** / 3 piece **22** / 4 piece **26**

Southwest Chicken Wrap

grilled chicken breast, southwest caesar, cowboy caviar, romaine, herb wrap **15**

CANAL KID

2 Piece Chicken Strips & Fries **12**

NON-ALCOHOLIC BEVERAGES

Fountain Soda 3.50

Iced Tea 3.25

Lemonade 3.25

Ginger beer 5

500 ml San Pellegrino 5

Red Bull 5

500 ml Fiji bottled water 3.50

Dietary Concerns:

Please make your server aware of any dietary allergies or restrictions. We are happy to accommodate additional gluten free, vegetarian, vegan and nut free requests.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Service Charge:

A 20% service charge has been added to your check of which 100% will be distributed to employees. Of that 20%, your server will receive 14% with the remaining 6% being distributed to culinary and other food service support employees. For Take-Out & Room Service a 20% service charge has been added to your check. 100% of the service charge is paid directly to non-management service, culinary and other food service support employees

COCKTAILS

El Fuego Margarita

hibiscus & habanero infused tequila, triple sec, lime, agave, on the rocks, salt rim 14

Watermelon Basil Salty Dog

grey goose essence, ruby grapefruit, fresh basil, salt rim 13

Mountain Mai Tai

white rum, lime, orgeat, brovo falernum, dark rum 14

Canal Caipirinha

giffard blackberry, cachaça, lime 14

Cucumber Cooler

gin, elderflower liquor, lime, cucumber water, soda 14

PNW Sex on the Beach

peach-rosemary grey goose, orange & cranberry juices, peach liqueur 13

Mezcal Paloma

del maguey vida, ruby grapefruit, lime, agave, soda, chili pepper-lime salt rim 14

Whiskey Summer

jack daniels rye, peach purée, honey-lime syrup 14

Classic Mojito

rum, lime, mint, soda 14

Aperol Spritz

sparkling wine, aperol, soda 13

Sangria

our house recipe, red wine, triple sec, brandy, fresh citrus cinnamon-apples 13

LOCAL DRAFT BEER

Tropic Haze IPA 7

Canal Crusher Summer Lager 7

BEER

(From here)

Roger's Pilsner georgetown brewing, seattle 6

Ride the Spiral silver city brewing, silverdale 7

Hefeweizen dru bru, snoqualmie 6

Oyster Stout potlatch, hoodspout 7

Selkie Cider whitewood cider, olympia 9

BEER

(Not from here)

Coors Light 6

Corona Extra 6

White Claw assorted flavors 6

Run Wild n/a IPA athletic brewing 5

BUBBLES

House bubbles 9

Prosecco / lamarca / Italy 11

WHITE / ROSE

House white 9

Pinot Gris canoe ridge, horse heaven hills 11

Chardonnay canoe ridge, horse heaven hills 10

Rose canoe ridge, columbia valley 10

Sauvignon Blanc wither hills, new zealand 14

RED

House red 9

Pinot Noir cloudline, willamette valley 12

Malbec alamos, mendoza 11

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